

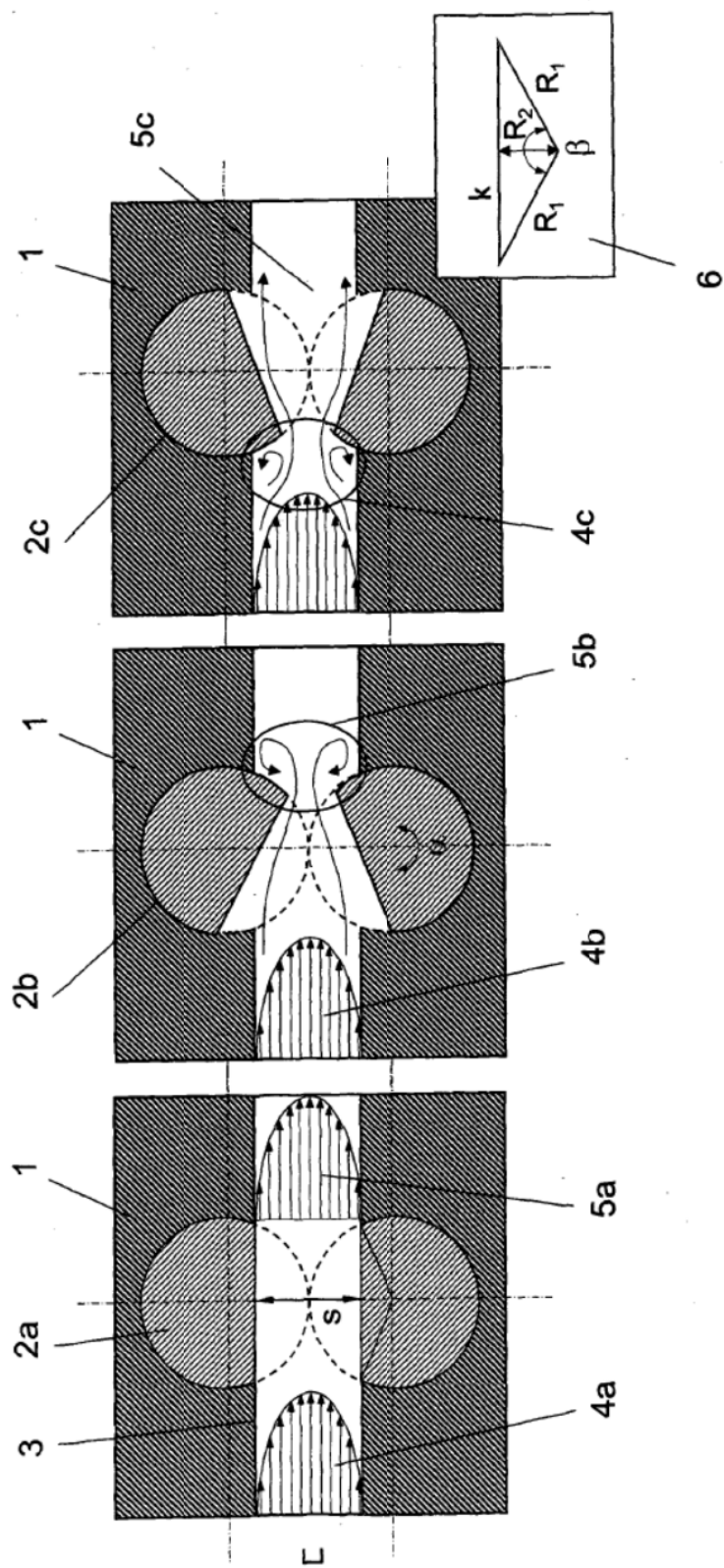


Fig. 1

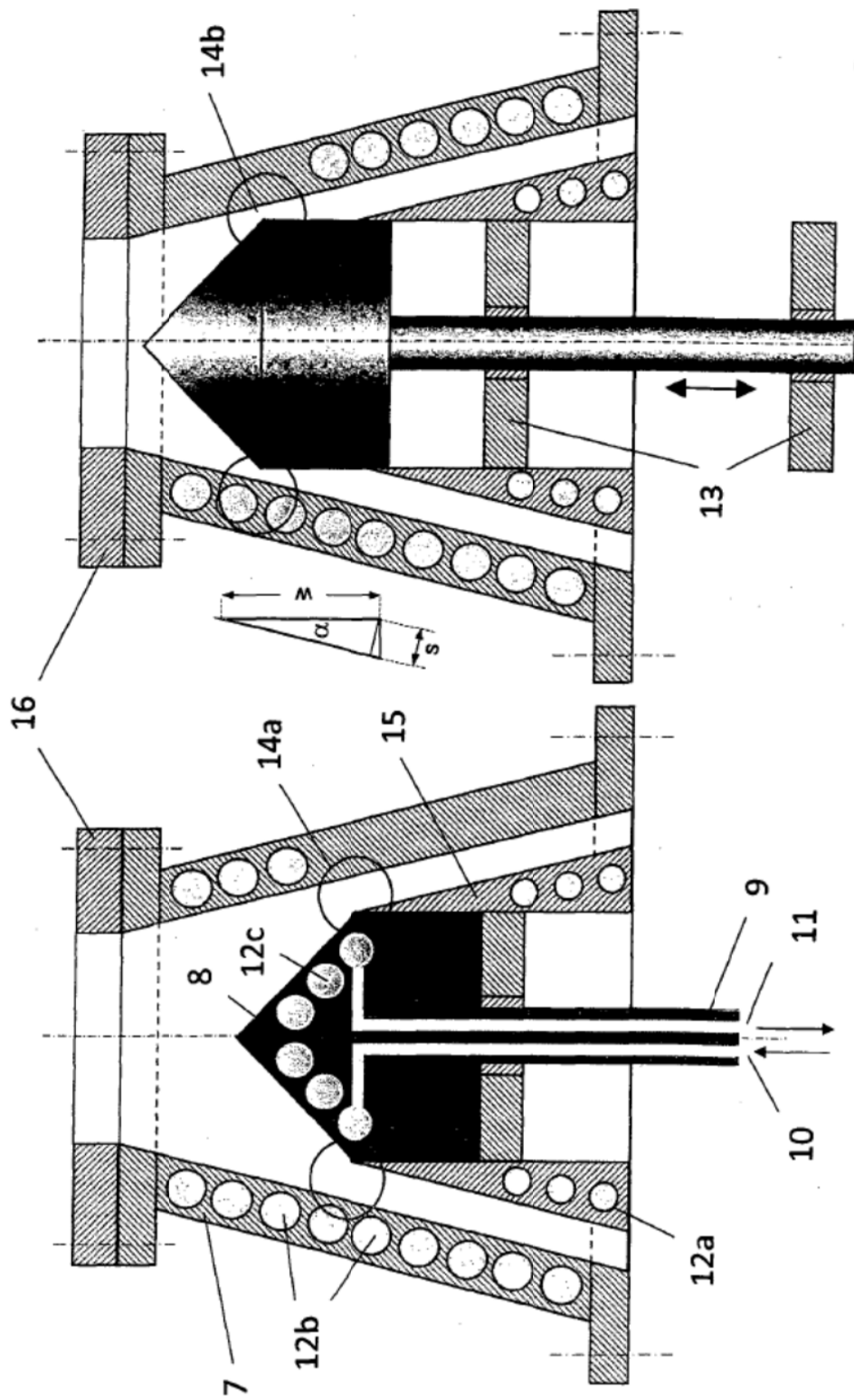
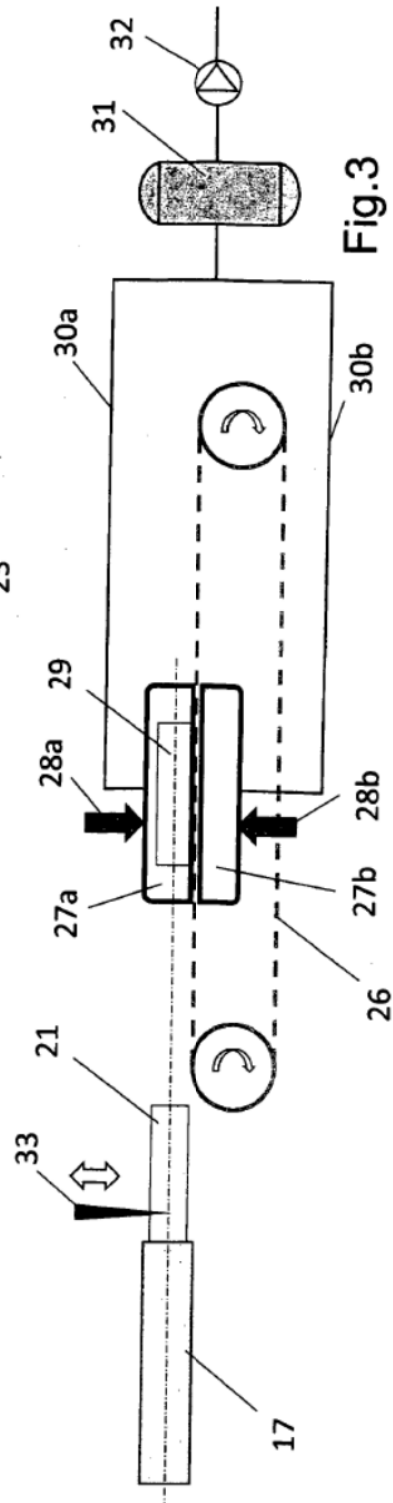
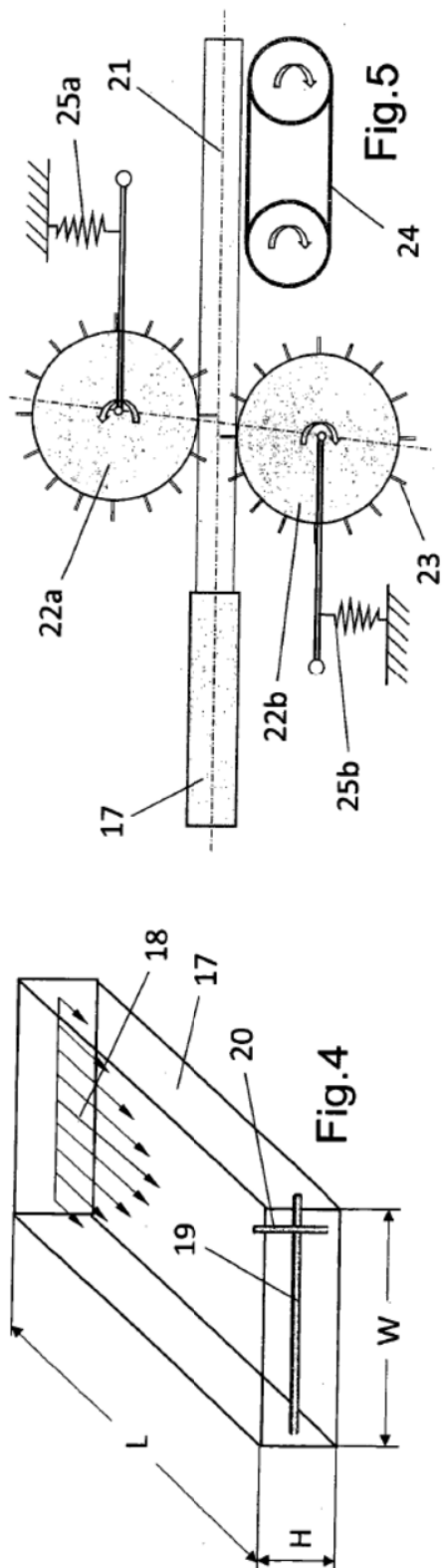


Fig. 2



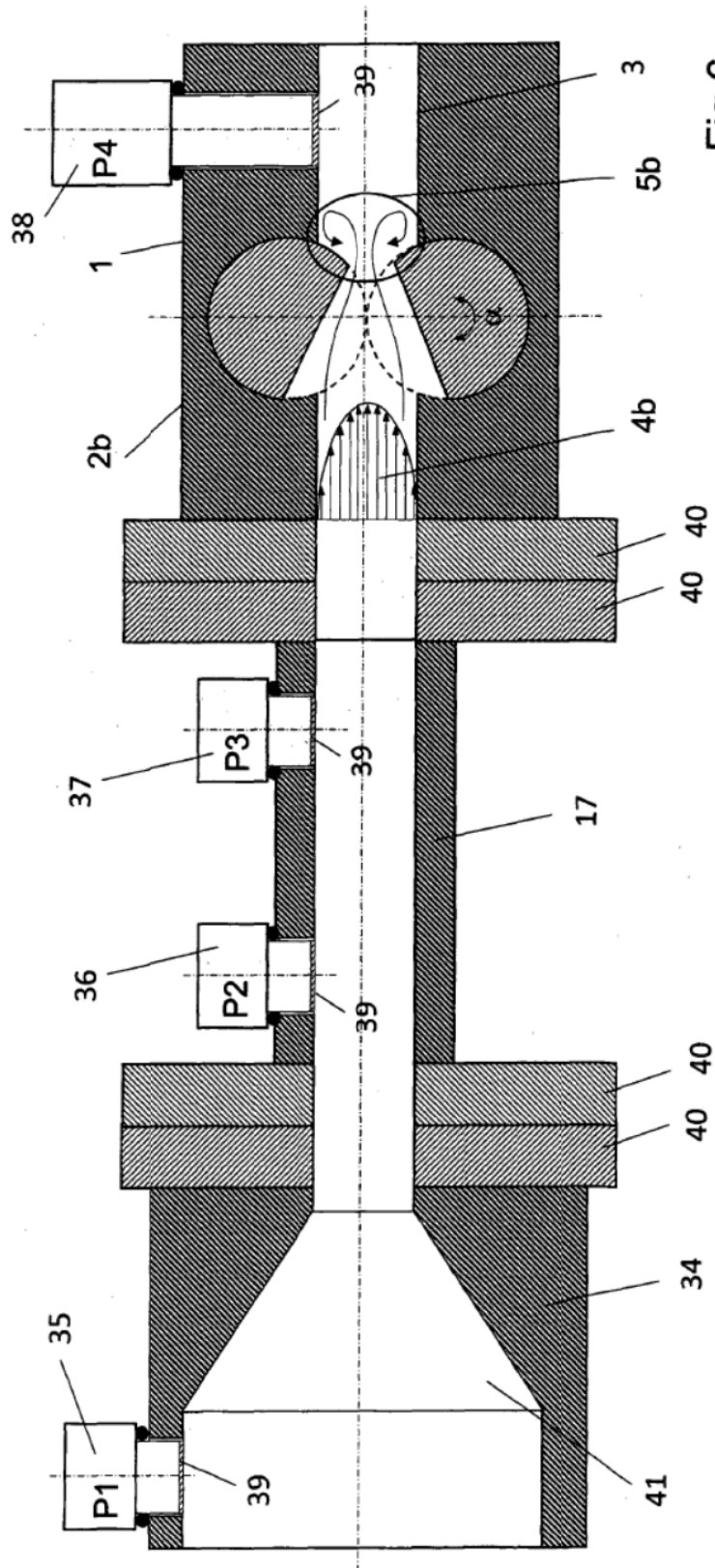


Fig.6

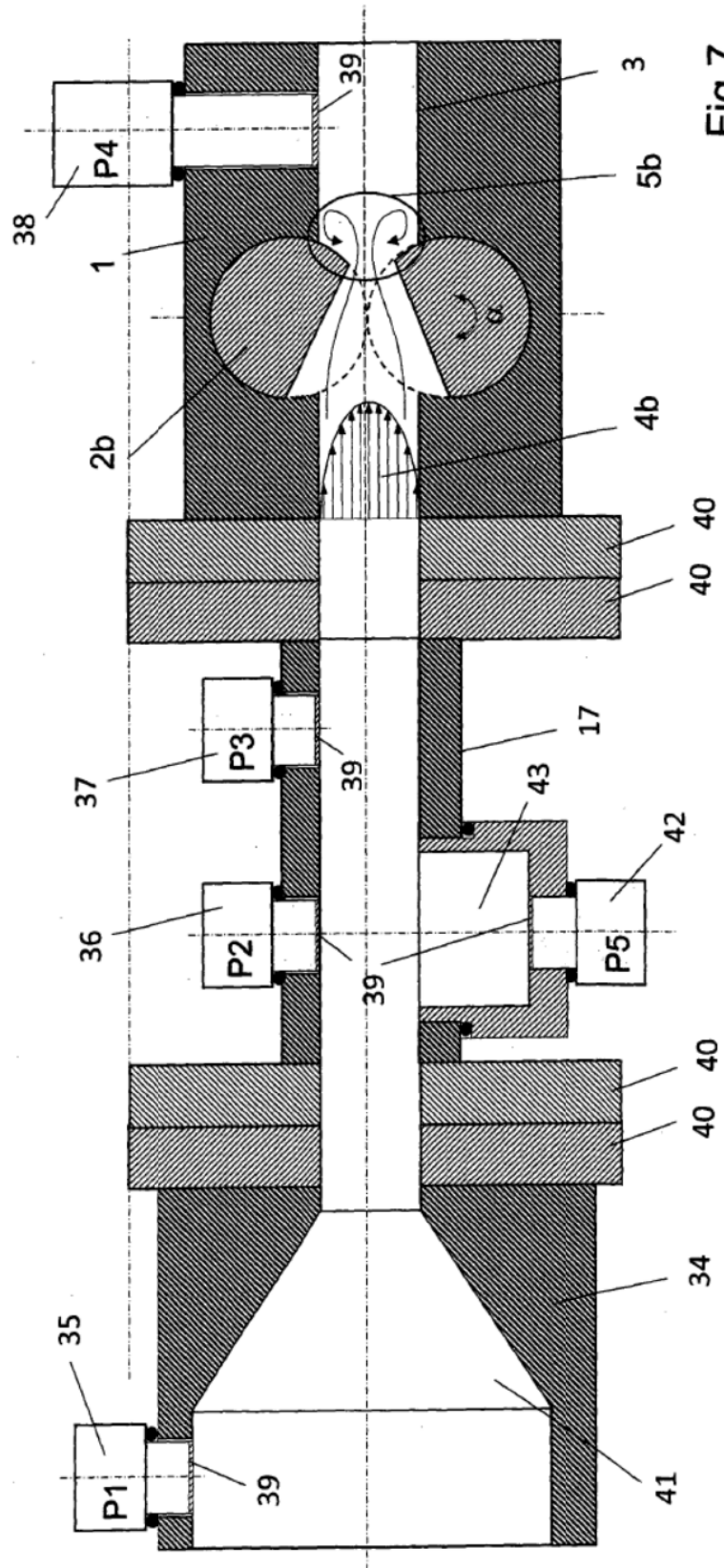


Fig.7

Fig. 8

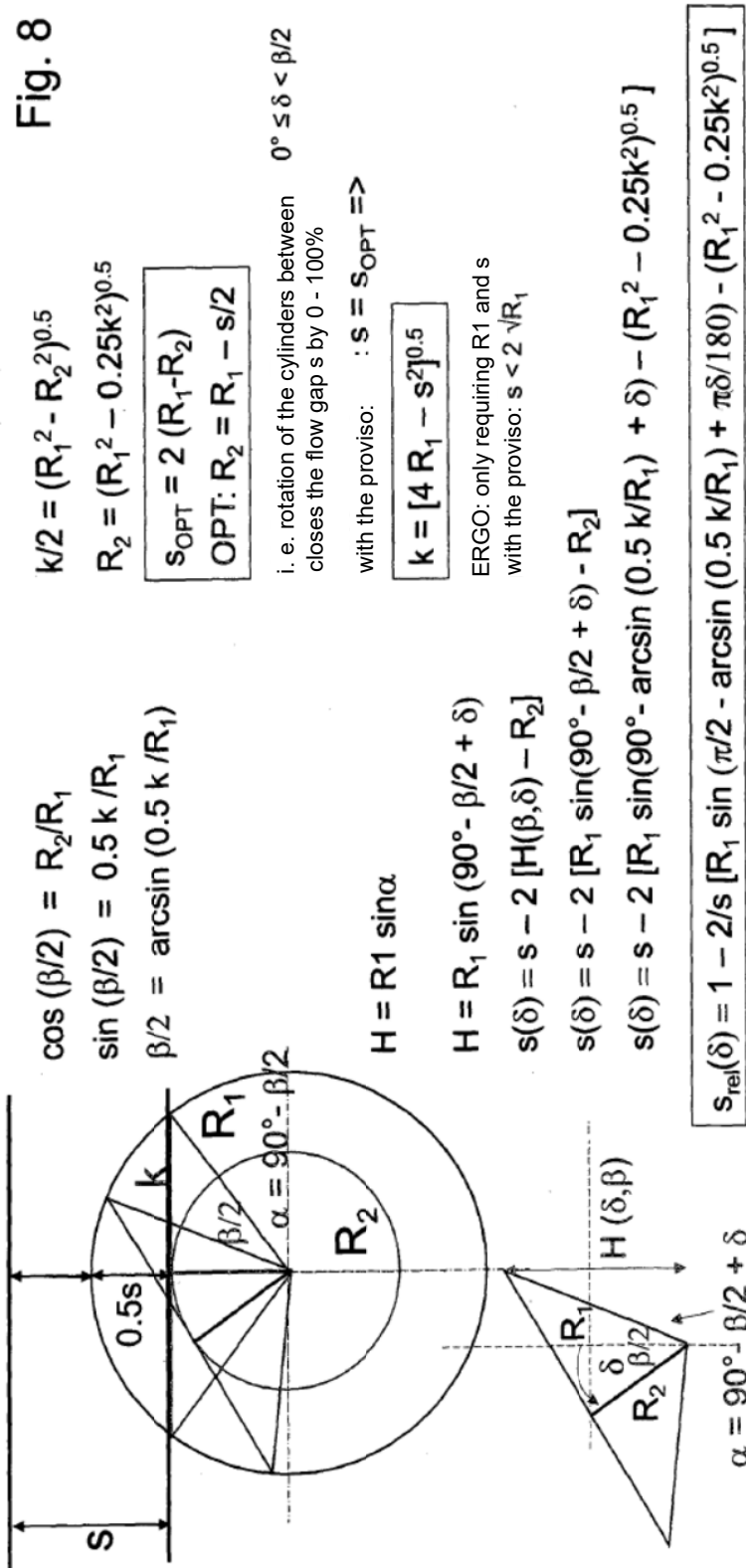


Fig. 9

Differently set degrees of pore opening by means of superimposed pore opening mechanisms by (a) rapid pressure drop (static residual pressure release) and (d) forced secondary mixed flow, produced by means of adjustable slit - nozzle aperture (VSDA) installed **at the nozzle outlet end** with different settings of slit channel height reduction ΔH / %:

- Figure A: $\Delta H \approx 5\%$ / $\text{POG} \approx 3 - 5\%$
- Figure B: $\Delta H \approx 10\%$ / $\text{POG} \approx 8 - 10\%$
- Figure C: $\Delta H \approx 50\%$ / $\text{POG} \approx 18 - 20\%$

(POG degree of pore opening: volume of open pores / total pore volume)



Figure A



Figure B



Figure C

Fig. 10

Produced macroscopic meat structure pattern by means of pore opening mechanism **(d)** by secondary mixed flow, generated by means of adjustable slit - nozzle aperture (VSDA)

- **installed at half length of the nozzle**
(0.75 m before the end of the nozzle)
- with slit channel height reduction $\Delta H \approx 15\%$
- degree of pore opening POG $\approx 18 - 20\%$

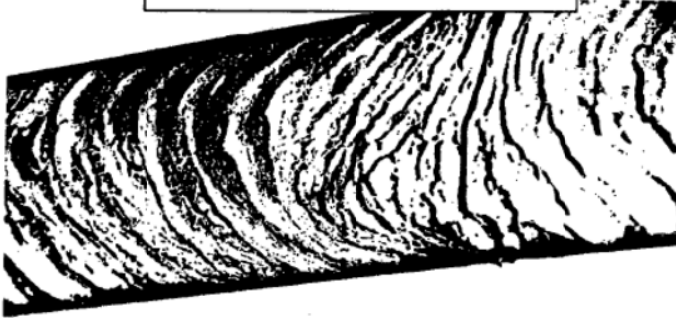


Figure C

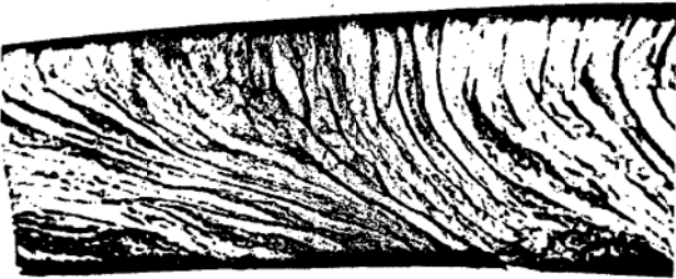


Figure B



Figure A

Fig. 11

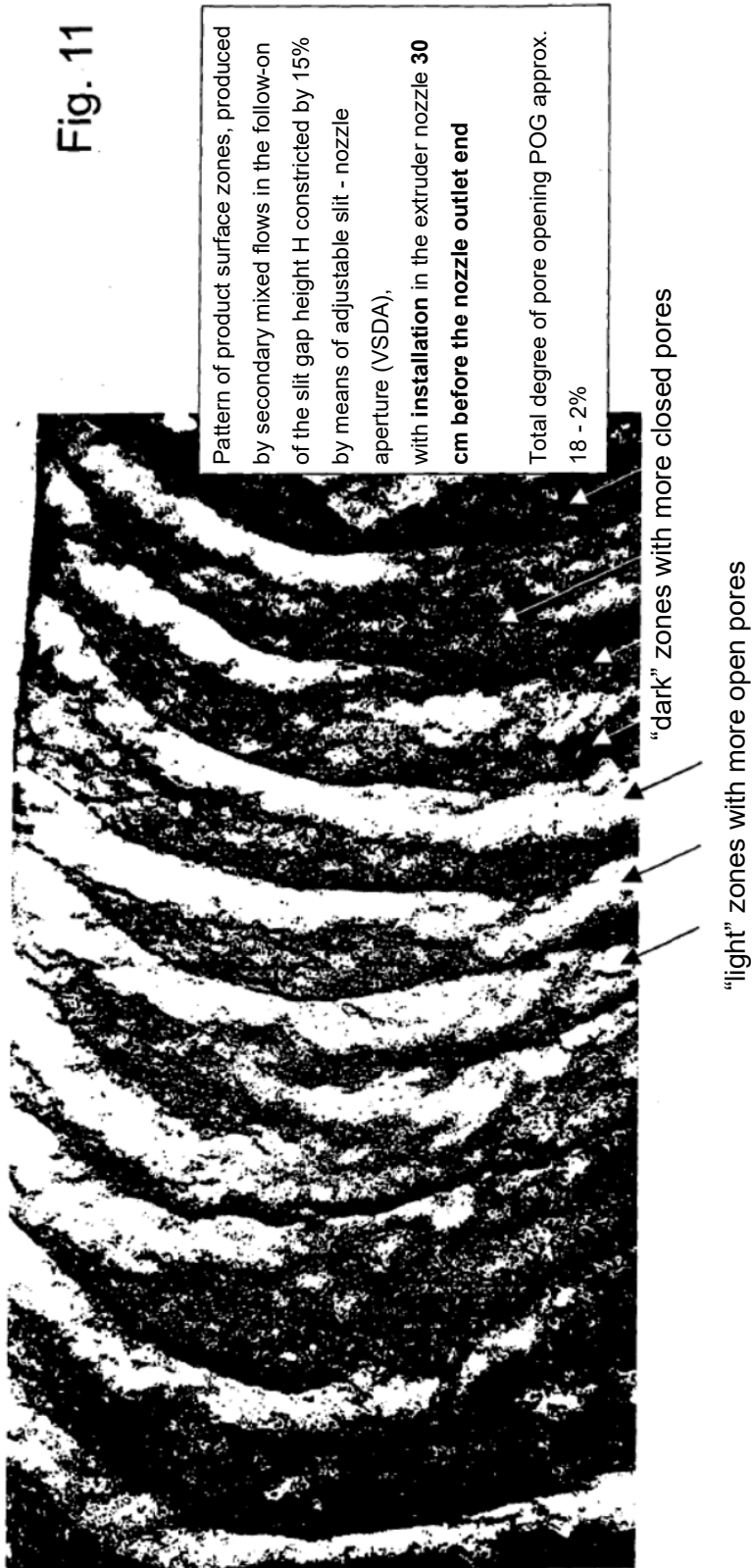


Fig. 12

